

MILLINERY PAGEANT

Spring Styles Without a Single Unbecoming Novelty.

SOME SWEET IDEAS

ABNORMALLY BIG BLOSSOMS USED ON ALL NEW HATS.

"Golder's Treasure" One of the Freshest Creations of the Season—It's a Cream Straw With Plaid Or Scarlet Trim—Others Are "Cape Town" and "Humbag."

(Special Correspondence.) New York, March 8.—The spring pageant in millinery is opening most propitiously, and with full a score of nov-



DINNER DRESS OF WHITE LILAC AND BLACK SILVER TRIMMING.

eties. The first comers in the shop windows are always the walking and traveling, golfing and shopping shapes, and there is not a possibly unbecoming shape in the list.

A style that commands attention is the golfer's treasure, which is a cream straw alpine crown and a brim of scarlet, or plaid, or tan brown felt, bound with a broad gros grain ribbon. A wing and twist of silk, or a belt of gros grain ribbon drawn through a gay enamelled buckle at one side, is the type of trimming advocated. These comfortable, sensible little hats won't out-travel, though, the inevitable straw sailor, which is already bobbing up seriously in a new guise. Mixed straw is what the best sailor is woven of, and a good plaid, fine straw at that, to show of rather wider brims and very much larger, taller crowns than we have had in a long time.

NOVELTIES FOR WALKING WEAR.

A great many of the prettiest outing hats are in an exaggerated sailor shape and made to be trimmed. Their tall crowns are taller behind than before, and the decoration is done in swathings and loopings of brilliant tulle, with wings or quills. There is another sort of very captivating sailor in the newly-arrived millinery styles called the "Cape Town." For the name doesn't describe its low crown with a hollowed top, its wide brim that curls up on the sides and its crown band neatly as white as the crown itself. A Canadian is sure to prove a tip-



A COQUETISH HAT.

top sun-shade, and you can buy it in a straw as fine and as soft as Panama. Next in order of merit is the dome-over, revivified Alpine hat, which can have in the smart Hamburg or Cape Town shape. A Hamburg is a pearl gray felt affair, with a wide, unusually wide, early brim, sweeping away from a lofty crown and resembling in a decoration of gray, or green, or brown, a thick tuft to one side. A Cape Town shape is exactly the same thing with the difference that on one side the wide brim is drawn up and made fast to the crown by a tuft of quills, while the other side of the brim bends down over the face and hair.

DRESS HATS.

To turn from a counter full of things hilly and taut is to arrive at a showcase full of the small straw toques and bonnets that will prevail later on. You can match in a straw toque any gingham or muslin in the spring wardrobe, and the gowns, so varied are the colors of the straw, and best of all, you can very easily afford to have a hat to match every cotton dress, since these straw toques are not expensive, and they need the most beautiful of trimmings. Some of them are self-trimmed with their own eccentric, twisted brims, knots and rolls and loops of straw, and they all have names. The Tremaine, Lady May and dozens more are but favorites among the buyers, who have not yet worn these trifles far back on their heads and wear with them the gayest of veils.

More serious consideration, also a higher price, must be paid the last Parisian

fancy in delicate, charming hats woven of fine grass with straw. One virtue of the grass hat is that it can be crushed into a ball between the hands and yet smooth out into its graceful, shapely helmet as was ever seen. All the tender inner colors of the natural grasses, the greens, browns, grays, yellows and dull reds, are thus made fashionable, and in the way of spring color there is nothing more admirable than "voired hay green."

BIG NOSEGATES.

Flowers to pile with ribbons on these straw foundations are coming in rapidly, and there seems a perfect madness for using just one or two abnormally big blossoms in hat architecture, in place of natural-looking clusters and sprays. Perfect arches of capes will show just one giant blue orchid, rising from a skum of tulle or tangle of ribbon. Red and white and mottled peonies are at the top of the flower basket, and the women exhaust admiring adjectives over the mauve silk roses, each one the size of a youthful cabbage. The smaller peonies have snaked out of sight, and the pride of the milliner's heart is centered in the large white and red-chapel wings of net decorated with arabesques of fine gathered ribbon and embrocades of jet steel or chain beads. She can truthfully tell you that the inevitable plume in the ostrich's tail will not be so fashionable later on as the last of these artificial ornaments, and she can show, as well, large, green-shaped wings made of thin silk, shrouded in loops of white, beaded, handsome crystal beaded and butterflies, to serve as buckles and ornaments.

Delicate and lovely, bonnets promise to take all their plumage in the shape of

tain wedding" took place near Batesville, Ind., a few days ago, when Miss Estelle Clemmons became Mrs. Ben Lathers. About 100 guests were present. A religious service was held, and the ceremony was among the guests, conspicuous by a broad band of orange worn on his arm. During the ceremony the bride and groom were surrounded by the guests, who were all sympathizers expressed their sense of bereavement by low, sorrowful moaning.

A ST. PATRICK'S DAY LUNCHEON.

Party Arranged in Honor of the Good Old Irish Saint.

A girl whose birthday falls on March 17, remembering that it was St. Patrick's day, determined that the party given in her honor should also show regard for the good saint. As a luncheon had been decided on, in writing the invitations, a postscript was added, re-



WITH ONE BIG FLOWER.

questing each guest to come prepared to tell an Irish anecdote or story, or recite a poem about St. Patrick. When the day and the guests arrived, they gathered around a table profusely decorated with soft green foliage. A harp, wound gracefully with smilax and its stings of tiny white "immortelles," formed a centerpiece, raised on a mound covered with ferns.

The dishes holding bonbons, small cakes and salted almonds were all wreathed with smilax, and delicate ground-pine, and the name-cards were painted with and cut in the shape of the shamrock or green.

The bonbons were merely round sticks of chocolate six inches long, made thicker at one end by the confectioner, at the request of the young hostess, in order to resemble the black-thorn or box-wood "shillalah," while the little cakes were excellent "praties," their surface covered with chocolate dust, and having bits of almonds for eyes.

The candelabra were trimmed with smilax, and the candle shades made of small tissue paper Irish flags crimped into shape.

The menu could only be made to conform to the prevailing character in two or three dishes. The single entrée was a most savory and highly seasoned Irish stew, served very hot in little silver saucepans. At that stage of the luncheon, where a vegetable is served as a separate course, instead of asparagus or celery, a silver salver was brought in garnished with many parsley, and heaped high with potatoes, in their "jackets," which appeared to be so tight that their white meat was bursting through.

The ice cream took the form of "the gentleman who pays the rent"—a white, well-frothed, prosperous-looking porker, who stood firmly on his four short legs, and when laid by the confectioner, in a safe, revealed all sorts of deliciousness in the form of marmos and candied fruits.

Stories, anecdotes and Irish wit followed this feast, and one young woman astonished the company by asserting that St. Patrick was not Irish, but a Scotch lad, who in the fifth century was stolen by a wild band of Irish pirates and who, when finally restored to his home, could not forget the heathens of the land of his captivity, and so returned to them as a missionary, devoting his life to their conversion.

Best and last, before good-byes were said, a harp was brought in and one of the guests, taking her seat, sang in a plaintive voice, "Kathleen Mavourneen." LAFAYETTE M'LAWS.

COOKING CLASSES FOR MEN.

New Scheme For Insuring Healthful Food In the House.

Men at last are to have an opportunity of demonstrating to their wives the art of making "mother's pie."

The proposal of the New York Household Economic association to start cooking classes for men has met with the warmest welcome. Mothers approve of it for their sons, wives for their husbands and maidens for their sweethearts, while the men themselves are showing their appreciation by paying the fees.

The first class is to be limited to twelve. It is to be a regular cooking class and the food prepared and cooked by men, under the instruction of a domestic science teacher. The scheme may sound comical on first hearing, and perhaps a totally unnecessary innovation. For the average man it is, and should remain so. But it also has its serious and practical side. Few people know how many men are compelled to rely on their own efforts in preparing their meals, and perhaps fewer know how pathetically helpless they are for lack of any knowledge of the simplest principles of cooking. The class of men compelled to do their own cooking are usually students with very limited incomes, men whose wives are ill, foreigners unaccustomed to the culinary ways of other countries than their own, and a few cranks.

The first of these, the students, are in the majority. In large cities and college towns, there are always many men with incomes so slender that existence is barely ekeed out by turning the sharpest sorts of corners. Men are obliged to earn a living while taking a college course, and stand in pressing need of three "square" meals per day. Usually the student is ignorant of how to market, and very rarely knows anything about preparing what he buys. Such knowledge would be of inestimable value; for instance, how to prepare four or six substantial dinners at a very low cost. He might save time, money and, in many cases, his health. Undoubtedly such men will appreciate the cooking classes, and should they spread, attend them.

It is safe to say that one-third of the studios in New York are rented to men who for more knowledge of cooking help than they can get from books, are often compelled to face the breakfast and dinner-getting problem?

Sooner or later every man will find that a knowledge of cooking helps him over a hard place at some time, and these classes are certainly a step in the right direction for men who have, or are in danger of having, the new woman for a wife.

LILLIAN BAYNES.

SOCIETY IN THE SLUMS

Lenten Duty of Fashionable American Lordlings.

WORK AMONG THE POOR

CRIMINAL CLASSES ALSO ENGAGE THEIR ATTENTION.

Men In Smart Millionaire Set Emergent In Various Missions—Several Effective Recipes For Gaining Entrance to the Most Exclusive Society—New Modes.

(Special Correspondence.) New York, March 8.—The cause of the poor has become a tremendous interest to the most dandified American



lordling. If you doubt this, just lead the conversation round to philanthropic work, and discover that your dandified companion, London-clothed companion at a dinner party has got what he calls his stake in the New York slums. The pleasant phase of this philanthropic craze, now at its height in Lent, is that most of the smart young men are genuinely earnest in their work.

The mirror of fashion and mold of form in the young dancing set is Alexander Hadden, who comes of the very most aristocratic family in New York, and who devotes his spare time to working among the boys in the reformatory on Randall's island. Once a week it is his Lenten habit to toll over to the dreary building on the East river island and have dinner with the boys. One of his finest accomplishments is carving, and he delights the inmates by standing at the head of a long table and juggling the last streets off fowls, doing artistic feats with joints and gossipping along, in cheerful, elevating talk, with his proteges as he portions out their meat. Once a year he is host at Randall's island and the boys his guests, for he lays them such a feast of good things, toasts and compliments, warns and encourages so heartily, that they obey him implicitly and follow his advice when their period of reformation is over.

Norman Osgood and John Hammond, who are both social lights of no small magnitude, and the former possesses a fortune, give the best portion

most interior than the marble gorgeouslyness.

MRS. PAGET'S DINING-ROOM.

Householders and owners have put some of their fade behind them. It is too easy for a dweller in a flat or a gingerbread cottage to have cheap imitation of Japanese and Turkish rooms for their chance to retain any hold on the exclusive New Yorker, so the Jap and French rooms are faded fashions. The fancy now is to dwell in domestic apartments, to have rooms with the walls left in the rough and then absolutely covered with mirrors or tapestry. Mrs. H. F. Dimock, for example, possesses the finest hall of mirrors in New York. It is a miniature imitation of the galerie des miroirs in the palace of Versailles. It is similarly lighted and is used for a ball and reception room on great occasions. In Mrs. Belmont's, Mrs. Rhinelander's and Mrs. Clew's houses the walls of the



Philanthropy—Carving For Some Bad Boys.

of their time and energy to working among the East side boys. Young Mr. Osgood lives a portion of every year in two plain rooms, practically disappears from the ken of his equals and courts the acquaintance of any sorry youth who needs guidance in the art of plain living and high thinking. Mr. Hammond is the moving spirit in a boys' club associated with Hartley House. Joel Thorne, whose father is one of New York's most prominent millionaires, devotes his spare energies to the neighboring guild, and young Anson Stokes has pretty well made up his mind to forsake society for the simple life. He has a mission of his own in helping boys to get educations.

PALATIAL STAIRWAYS.

The way into the parlors of magnificent new houses, rising to adorn the upper regions of New York City with almost palatial splendor, is upstairs in two plain rooms, practically disappears from the ken of his equals and courts the acquaintance of any sorry youth who needs guidance in the art of plain living and high thinking. Mr. Hammond is the moving spirit in a boys' club associated with Hartley House. Joel Thorne, whose father is one of New York's most prominent millionaires, devotes his spare energies to the neighboring guild, and young Anson Stokes has pretty well made up his mind to forsake society for the simple life. He has a mission of his own in helping boys to get educations.

SOCIETY IN THE SLUMS

Lenten Duty of Fashionable American Lordlings.

WORK AMONG THE POOR

CRIMINAL CLASSES ALSO ENGAGE THEIR ATTENTION.

Men In Smart Millionaire Set Emergent In Various Missions—Several Effective Recipes For Gaining Entrance to the Most Exclusive Society—New Modes.

(Special Correspondence.) New York, March 8.—The cause of the poor has become a tremendous interest to the most dandified American



lordling. If you doubt this, just lead the conversation round to philanthropic work, and discover that your dandified companion, London-clothed companion at a dinner party has got what he calls his stake in the New York slums. The pleasant phase of this philanthropic craze, now at its height in Lent, is that most of the smart young men are genuinely earnest in their work.

The mirror of fashion and mold of form in the young dancing set is Alexander Hadden, who comes of the very most aristocratic family in New York, and who devotes his spare time to working among the boys in the reformatory on Randall's island. Once a week it is his Lenten habit to toll over to the dreary building on the East river island and have dinner with the boys. One of his finest accomplishments is carving, and he delights the inmates by standing at the head of a long table and juggling the last streets off fowls, doing artistic feats with joints and gossipping along, in cheerful, elevating talk, with his proteges as he portions out their meat. Once a year he is host at Randall's island and the boys his guests, for he lays them such a feast of good things, toasts and compliments, warns and encourages so heartily, that they obey him implicitly and follow his advice when their period of reformation is over.

The ice cream took the form of "the gentleman who pays the rent"—a white, well-frothed, prosperous-looking porker, who stood firmly on his four short legs, and when laid by the confectioner, in a safe, revealed all sorts of deliciousness in the form of marmos and candied fruits.

Stories, anecdotes and Irish wit followed this feast, and one young woman astonished the company by asserting that St. Patrick was not Irish, but a Scotch lad, who in the fifth century was stolen by a wild band of Irish pirates and who, when finally restored to his home, could not forget the heathens of the land of his captivity, and so returned to them as a missionary, devoting his life to their conversion.

Best and last, before good-byes were said, a harp was brought in and one of the guests, taking her seat, sang in a plaintive voice, "Kathleen Mavourneen." LAFAYETTE M'LAWS.

COOKING CLASSES FOR MEN.

New Scheme For Insuring Healthful Food In the House.

Men at last are to have an opportunity of demonstrating to their wives the art of making "mother's pie."

The proposal of the New York Household Economic association to start cooking classes for men has met with the warmest welcome. Mothers approve of it for their sons, wives for their husbands and maidens for their sweethearts, while the men themselves are showing their appreciation by paying the fees.

The first class is to be limited to twelve. It is to be a regular cooking class and the food prepared and cooked by men, under the instruction of a domestic science teacher. The scheme may sound comical on first hearing, and perhaps a totally unnecessary innovation. For the average man it is, and should remain so. But it also has its serious and practical side. Few people know how many men are compelled to rely on their own efforts in preparing their meals, and perhaps fewer know how pathetically helpless they are for lack of any knowledge of the simplest principles of cooking. The class of men compelled to do their own cooking are usually students with very limited incomes, men whose wives are ill, foreigners unaccustomed to the culinary ways of other countries than their own, and a few cranks.

The first of these, the students, are in the majority. In large cities and college towns, there are always many men with incomes so slender that existence is barely ekeed out by turning the sharpest sorts of corners. Men are obliged to earn a living while taking a college course, and stand in pressing need of three "square" meals per day. Usually the student is ignorant of how to market, and very rarely knows anything about preparing what he buys. Such knowledge would be of inestimable value; for instance, how to prepare four or six substantial dinners at a very low cost. He might save time, money and, in many cases, his health. Undoubtedly such men will appreciate the cooking classes, and should they spread, attend them.

It is safe to say that one-third of the studios in New York are rented to men who for more knowledge of cooking help than they can get from books, are often compelled to face the breakfast and dinner-getting problem?

Sooner or later every man will find that a knowledge of cooking helps him over a hard place at some time, and these classes are certainly a step in the right direction for men who have, or are in danger of having, the new woman for a wife.

LILLIAN BAYNES.

SOCIETY IN THE SLUMS

Lenten Duty of Fashionable American Lordlings.

WORK AMONG THE POOR

CRIMINAL CLASSES ALSO ENGAGE THEIR ATTENTION.

Men In Smart Millionaire Set Emergent In Various Missions—Several Effective Recipes For Gaining Entrance to the Most Exclusive Society—New Modes.

(Special Correspondence.) New York, March 8.—The cause of the poor has become a tremendous interest to the most dandified American



lordling. If you doubt this, just lead the conversation round to philanthropic work, and discover that your dandified companion, London-clothed companion at a dinner party has got what he calls his stake in the New York slums. The pleasant phase of this philanthropic craze, now at its height in Lent, is that most of the smart young men are genuinely earnest in their work.

The mirror of fashion and mold of form in the young dancing set is Alexander Hadden, who comes of the very most aristocratic family in New York, and who devotes his spare time to working among the boys in the reformatory on Randall's island. Once a week it is his Lenten habit to toll over to the dreary building on the East river island and have dinner with the boys. One of his finest accomplishments is carving, and he delights the inmates by standing at the head of a long table and juggling the last streets off fowls, doing artistic feats with joints and gossipping along, in cheerful, elevating talk, with his proteges as he portions out their meat. Once a year he is host at Randall's island and the boys his guests, for he lays them such a feast of good things, toasts and compliments, warns and encourages so heartily, that they obey him implicitly and follow his advice when their period of reformation is over.

The ice cream took the form of "the gentleman who pays the rent"—a white, well-frothed, prosperous-looking porker, who stood firmly on his four short legs, and when laid by the confectioner, in a safe, revealed all sorts of deliciousness in the form of marmos and candied fruits.

Stories, anecdotes and Irish wit followed this feast, and one young woman astonished the company by asserting that St. Patrick was not Irish, but a Scotch lad, who in the fifth century was stolen by a wild band of Irish pirates and who, when finally restored to his home, could not forget the heathens of the land of his captivity, and so returned to them as a missionary, devoting his life to their conversion.

Best and last, before good-byes were said, a harp was brought in and one of the guests, taking her seat, sang in a plaintive voice, "Kathleen Mavourneen." LAFAYETTE M'LAWS.

COOKING CLASSES FOR MEN.

New Scheme For Insuring Healthful Food In the House.

Men at last are to have an opportunity of demonstrating to their wives the art of making "mother's pie."

The proposal of the New York Household Economic association to start cooking classes for men has met with the warmest welcome. Mothers approve of it for their sons, wives for their husbands and maidens for their sweethearts, while the men themselves are showing their appreciation by paying the fees.

The first class is to be limited to twelve. It is to be a regular cooking class and the food prepared and cooked by men, under the instruction of a domestic science teacher. The scheme may sound comical on first hearing, and perhaps a totally unnecessary innovation. For the average man it is, and should remain so. But it also has its serious and practical side. Few people know how many men are compelled to rely on their own efforts in preparing their meals, and perhaps fewer know how pathetically helpless they are for lack of any knowledge of the simplest principles of cooking. The class of men compelled to do their own cooking are usually students with very limited incomes, men whose wives are ill, foreigners unaccustomed to the culinary ways of other countries than their own, and a few cranks.

The first of these, the students, are in the majority. In large cities and college towns, there are always many men with incomes so slender that existence is barely ekeed out by turning the sharpest sorts of corners. Men are obliged to earn a living while taking a college course, and stand in pressing need of three "square" meals per day. Usually the student is ignorant of how to market, and very rarely knows anything about preparing what he buys. Such knowledge would be of inestimable value; for instance, how to prepare four or six substantial dinners at a very low cost. He might save time, money and, in many cases, his health. Undoubtedly such men will appreciate the cooking classes, and should they spread, attend them.

It is safe to say that one-third of the studios in New York are rented to men who for more knowledge of cooking help than they can get from books, are often compelled to face the breakfast and dinner-getting problem?

Sooner or later every man will find that a knowledge of cooking helps him over a hard place at some time, and these classes are certainly a step in the right direction for men who have, or are in danger of having, the new woman for a wife.

LILLIAN BAYNES.

SOCIETY IN THE SLUMS

Lenten Duty of Fashionable American Lordlings.

WORK AMONG THE POOR

CRIMINAL CLASSES ALSO ENGAGE THEIR ATTENTION.

Men In Smart Millionaire Set Emergent In Various Missions—Several Effective Recipes For Gaining Entrance to the Most Exclusive Society—New Modes.

(Special Correspondence.) New York, March 8.—The cause of the poor has become a tremendous interest to the most dandified American



lordling. If you doubt this, just lead the conversation round to philanthropic work, and discover that your dandified companion, London-clothed companion at a dinner party has got what he calls his stake in the New York slums. The pleasant phase of this philanthropic craze, now at its height in Lent, is that most of the smart young men are genuinely earnest in their work.

The mirror of fashion and mold of form in the young dancing set is Alexander Hadden, who comes of the very most aristocratic family in New York, and who devotes his spare time to working among the boys in the reformatory on Randall's island. Once a week it is his Lenten habit to toll over to the dreary building on the East river island and have dinner with the boys. One of his finest accomplishments is carving, and he delights the inmates by standing at the head of a long table and juggling the last streets off fowls, doing artistic feats with joints and gossipping along, in cheerful, elevating talk, with his proteges as he portions out their meat. Once a year he is host at Randall's island and the boys his guests, for he lays them such a feast of good things, toasts and compliments, warns and encourages so heartily, that they obey him implicitly and follow his advice when their period of reformation is over.

The ice cream took the form of "the gentleman who pays the rent"—a white, well-frothed, prosperous-looking porker, who stood firmly on his four short legs, and when laid by the confectioner, in a safe, revealed all sorts of deliciousness in the form of marmos and candied fruits.

Stories, anecdotes and Irish wit followed this feast, and one young woman astonished the company by asserting that St. Patrick was not Irish, but a Scotch lad, who in the fifth century was stolen by a wild band of Irish pirates and who, when finally restored to his home, could not forget the heathens of the land of his captivity, and so returned to them as a missionary, devoting his life to their conversion.

Best and last, before good-byes were said, a harp was brought in and one of the guests, taking her seat, sang in a plaintive voice, "Kathleen Mavourneen." LAFAYETTE M'LAWS.

COOKING CLASSES FOR MEN.

New Scheme For Insuring Healthful Food In the House.

Men at last are to have an opportunity of demonstrating to their wives the art of making "mother's pie."

The proposal of the New York Household Economic association to start cooking classes for men has met with the warmest welcome. Mothers approve of it for their sons, wives for their husbands and maidens for their sweethearts, while the men themselves are showing their appreciation by paying the fees.

The first class is to be limited to twelve. It is to be a regular cooking class and the food prepared and cooked by men, under the instruction of a domestic science teacher. The scheme may sound comical on first hearing, and perhaps a totally unnecessary innovation. For the average man it is, and should remain so. But it also has its serious and practical side. Few people know how many men are compelled to rely on their own efforts in preparing their meals, and perhaps fewer know how pathetically helpless they are for lack of any knowledge of the simplest principles of cooking. The class of men compelled to do their own cooking are usually students with very limited incomes, men whose wives are ill, foreigners unaccustomed to the culinary ways of other countries than their own, and a few cranks.

The first of these, the students, are in the majority. In large cities and college towns, there are always many men with incomes so slender that existence is barely ekeed out by turning the sharpest sorts of corners. Men are obliged to earn a living while taking a college course, and stand in pressing need of three "square" meals per day. Usually the student is ignorant of how to market, and very rarely knows anything about preparing what he buys. Such knowledge would be of inestimable value; for instance, how to prepare four or six substantial dinners at a very low cost. He might save time, money and, in many cases, his health. Undoubtedly such men will appreciate the cooking classes, and should they spread, attend them.

It is safe to say that one-third of the studios in New York are rented to men who for more knowledge of cooking help than they can get from books, are often compelled to face the breakfast and dinner-getting problem?

Sooner or later every man will find that a knowledge of cooking helps him over a hard place at some time, and these classes are certainly a step in the right direction for men who have, or are in danger of having, the new woman for a wife.

LILLIAN BAYNES.

LILLIAN BAYNES.

LILLIAN BAYNES.

LILLIAN BAYNES.

LILLIAN BAYNES.

LILLIAN BAYNES.

LILLIAN BAYNES.

LILLIAN BAYNES.

LILLIAN BAYNES.